



SPECIALITY CAKE CUTTING





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Cutting Techniques

Every type of cake has a maximum cutting speed if it is to be cut without creating crumb and maintaining a horizontal or vertical cut.

For in-line cutting the high frequency cutting motion is used. The back-up of cakes, one behind the other, ensures that the cakes move forward with the conveyor without slip.

Certain type of heavily fruited cake which have dense content require a longer slower reciprocating cutting stroke and these therefore are cut at a slower feed rate and with individual mechanical pushers for each bar.

Products which are made up of different layers of materials, for example, shortbread, caramel, chocolate, nut particles etc. cannot normally be cut with a moving blade without severe damage to the product and its appearance. The static blade principle has been developed to suit the majority of this category of product. Individual design consideration is given to the cutter blades and their mounting.

Vertical Cutting

There are three types of Vertical cutter

High Frequency

- designed for in-line cutting
- bars up to 600mm long
- speeds up to 2.4 M/min
- high ratio cake with layers of cream, jam or fruited and ice topped

Continuous Vertical

- heavy fruit cake
- slower blade movement
- longer blade stroke
- optional end trim removal
- bars up to 1200mm long

Supercut

- vertical cutter using fixed blade system
- suitable for layered products
- produces clean without fracture
- one or two way for squares or rectangles
- slab sizes upto 635mm x 460mm
- upto 4 slabs per minute

Horizontal Cutting

- high frequency cutting action
- maximum cutting width 600mm
- small diameters upto 3 rows
- up to 40 per min at 150mm diameter

Mobile Horizontal Slicer

- conveyor for cake transportation
- mobile machine - maximum versatility
- two horizontal blades
- independent blade height adjustment
- individual blade removal
- variable speed conveyor drive

Horizontal Slicing Head

- mounts over existing conveyor
- maximum conveyor width 530mm
- two blades
- independent blade height adjustment
- individual blade removal

Special Purpose Cutters :

Single Blade Gateaux Slicer

- vertical cut gateaux in half along its length up to 20 cakes per minute
- high frequency cutting action cuts without smearing centre filling and top decoration

Ice Cream Log Cutter

- to cut ice cream centre, surrounded by jam and a layer of sponge at 90mm diameter
- minimum temperature -20 deg C